South Carolina Firm Recalls Chicken Breast Strips For Possible *Listeria* Contamination

Recall Release FSIS-RC-012-2007 CLASS I RECALL HEALTH RISK: HIGH

Congressional and Public Affairs (202) 720-9113 Steven Cohen

WASHINGTON, Feb. 18, 2007 - Carolina Culinary Foods, a West Columbia, S.C., firm, is voluntarily recalling approximately 52,650 pounds of fully cooked chicken breast strips that may be contaminated with *Listeria monocytogenes*, the U.S. Department of Agriculture's Food Safety and Inspection Service announced today.

The following product was manufactured for Oscar Mayer and is subject to recall: [View Label]

Recommendations For People At Risk For Listeriosis Wash hands with warm, soapy water for at least 20 seconds before and after handling raw meat and poultry. Wash cutting boards, dishes and utensils with hot, soapy water. Immediately clean spills.

Keep raw meat, fish and poultry away from other food that will not be cooked. Use separate cutting boards for raw meat, poultry and egg products and cooked foods.

Do not eat hot dogs, luncheon meats, bologna or other deli meats unless they are reheated until steaming hot.

Do not eat refrigerated pâté, meat spreads from a meat counter or smoked seafood found in the refrigerated section of the store. Foods that don't need refrigeration, like canned tuna and canned salmon, are safe to eat. Refrigerate after opening.

Do not drink raw (unpasteurized) milk and do not eat foods that have unpasteurized milk in them.

Do not eat salads made in the store such as ham salad, chicken salad, egg salad, tuna salad or seafood salad.

Do not eat soft cheeses such as Feta, quesco blanco, quesco fresco, Brie, Camembert cheeses, blue-veined cheeses and Panela unless it is labeled as made with pasteurized milk.

Use precooked or ready-to-eat food as soon as you can. Listeria can grow in the refrigerator. The refrigerator should be 40° F or lower, and the freezer 0° F or lower. Use an appliance thermometer to check the temperature of your refrigerator.

 6-ounce packages of "OSCAR MAYER/LOUIS RICH CHICKEN BREAST STRIPS WITH RIB MEAT, GRILLED, FULLY COOKED - READY TO EAT." The front of each package bears the establishment number "P-19676" inside the USDA mark of inspection. On the back of each package appears a "Use by" date of "19 Apr 2007." The code "19 APR 2007" appears on each case.